

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XLOCOO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm CVS			•	Telephone Number	(mm/dd/ye)		PERMIT#		
	# /C		umber and street, city, state, zip code)	812 948 8305					
					12/10/2	47	' ' ' '		
7750 34 Owner	4UC 34.		Jan Alberg, 12 47150	Purpose:	Follow vin	Dalons	Data		
CVS 7	home	7		Routine	Follow-up Release Date				
Owner's A		_		2. Follow-up					
1 CVS	Dime	M	- 1100 Wasselet, R1 02875	1 1	Summary of Violations:				
Person in C	Charge			3. Complaint	C NC R				
Butsy	DU	7		4. Pre-Operational	C NC R				
Responsible	e Person's	E-ma	il	5. Temporary	Menu Type (See back of page)				
				6. HACCP	1				
Certified F	ood Mana	ger		7. Other (list)	1 <u>X</u> 2_	_3	_45		
					<u></u>				
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"									
• VIOLATIO	ON(S) REPI	EATEL	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	UMMARY OF VIOLATIONS" A	ND IN THE NAI	RATIVE	BELOW AS "R"		
Section#	C/NC	R	Narrative		Т	o Be Co	rrected By		
449	C	R	Observed unangered uncovered some	tras					
			- discuss with GPO Observed wice faces in BOH			Disea. Teda	<u> </u>		
414	عرم		AL. I C. POU						
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## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

CVS (Stule)

Floyd County Health Department Inspection Notes							
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